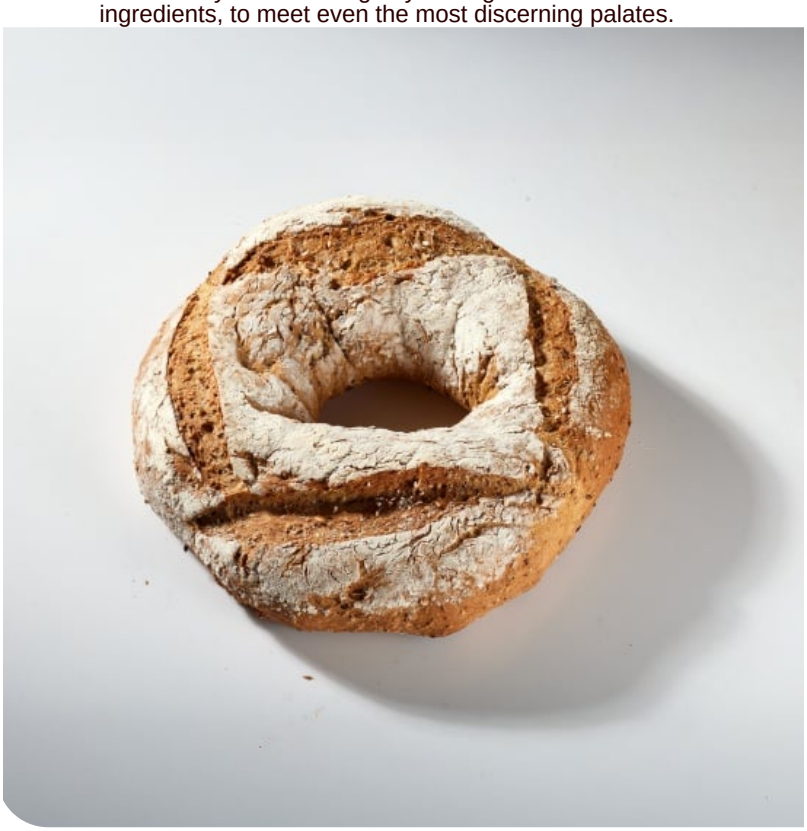
# CEREAL PLUS 50%

BAKERY CEREAL PLUS

Multigrain bread mix, ideal to meet the needs of a balanced and wellness-oriented diet. By combining whole grain flours and seeds, it enriches the daily diet with important nutrients, in line with the latest market trends. Easy to use, with guaranteed results over time, without losing the quality of homemade bread. 50% concentrate, it allows you to customize your own dough by adding flours and other ingredients, to meet even the most discerning palates.



## MODALITÀ D'USO

**Bread**

**Breadsticks**

**Biscuits,Cookies**

## DETTAGLI PRODOTTO

Codice prodotto 01080102

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens

**Cereals**

**Soybeans**

**Sesame**

Cross-contaminations

**Milk**

**Mustard**

**Lupin**

## INFO

**Claims**
With dried natural sourdough,Rich in fiber polunsaturated oils and minerals

**Details**
Multigrain bread mix, ideal to meet the needs of a balanced and wellness-oriented diet. By combining whole grain flours and seeds, it enriches the daily diet with important nutrients, in line with the latest market trends. Easy to use, with guaranteed results over time, without losing the quality of homemade bread. 50% concentrate, it allows you to customize your own dough by adding flours and other ingredients, to meet even the most discerning palates.

**Description**
concentrated mix in powder for multicereals and multiseeds bread.

**Denomination**
semi-finished product for multicereals and multiseeds bread (wheat, rye, maize, oats, millet, barley, soybean, sesame, linseed).

**Directions for use**
CEREALPLUS 50 5 kgs
Wheat flour (1) 5 kgs
Water 5.5 kgs
Olive oil 400 gs
Yeast 300 gs
(1) with good baking quality properties.
Dough temperature 26-27°C
Mixing time (spiral kneader) 4 minutes on first speed and another 8-10 minutes on second speed
Proofing 15/20 minutes at 22-24°C
Weight scaling pieces from 70 to 500 grams
Leavening 45/50 minutes at 28-30°C
with relative humidity of 70-80%
Baking: 20 minutes at 220-230°C for sizes of 70 grams; 50 minutes a 220-230°C for sizes of 500 grams.
KNEADING: the kneading time of 15 minutes refers to spiral kneading machines. Knead in any case until you get a smooth and elastic dough.
RISING: proofing and rising times indicated above refer to sizes of about 200 grams and must be lightly increased for bigger sizes or reduced for smaller ones.
Cover bread with sheets in the fermenting room.
BAKING: according to the sizes.
NOTES: proofing and rising times can be modified according to the room temperature. A better result can be obtained baking the bread sizes when the dough is not fully leavened at its maximum.
Products made with the recipe provided, can use the claims "source of fiber" and "source of proteins" (EU Reg. 1924/2006).